



Pumpkin espuma



Ingredients

- 300g of roasted pumpkin flesh
- 25g glutinous rice flour
- 1g salt
- 180g vegetable or chicken stock.



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Preparation

1. Cook the flour with the stock.
2. Grind everything very well and strain.
3. Fill the siphon and fill with gas.
4. Heat the siphon to 70°C in a bain-marie.
5. Serve on a vegetable grill.